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**PURPOSE:** To obtain a subject safe substance suppressing denaturation of protein following freezing and freeze-drying, providing the same effects as those of existing method with a smaller amount in freezing or freeze-drying fish meat and animal meat, comprising a specific glucide.

**CONSTITUTION:** The objective substance comprising a glucide consisting essentially of an oligosaccharide having 3-10 degree of polymerization and/or its reduced substance (preferably maltooligosaccharide having 3-10 degree of polymerization). The glucide contains preferably  $\geq 15\text{W/W}\%$  oligosaccharide having 3-10 degree of polymerization and/or its reduced substance. Fish meat and/or animal meat is blended with preferably 2-25W/W% of the substance.

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(54) FREEZING AND  
FREEZE-DRYING  
DENATURATION  
SUPPRESSING SUBSTANCE,  
FROZEN AND FREEZE-  
DRIED PRODUCT  
CONTAINING THE SAME  
SUBSTANCE AND ITS  
PRODUCTION

(57) Abstract: